

Featuring Tennessee Gourmet® Products

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Sassy Spinach Salad

1 11-ounce can Mandarin oranges

½ cup Tennessee Gourmet® Sassy Apricot & Spice (your choice of flavor)

⅓ cup of aged balsamic vinegar

1 red Spanish onion, thinly sliced

2 eggs, hard-boiled

1 bunch pre-washed fresh baby spinach

Drain oranges, reserving ½ of the liquid. Dry orange sections on paper towels.

In a small saucepan, add Sassy, balsamic vinegar, and the reserved orange liquid. Bring to full boil for 1 minute. Remove from stove and cool.

Combine spinach, onion, and orange slices. Toss with salad dressing mixture. Finely dice or grate hard-boiled eggs and sprinkle on salad.